



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X 678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>VFW NO. 43281</b>	Telephone Number <b>812-945-6685</b>	Date of Inspection (mm/dd/yr) <b>12-23-19</b>	PERMIT # <b>19-342</b>
Establishment Address (number and street, city, state, zip code) <b>232 E. 5th St New Albany, IN 47150</b>	<b>812-945-6685</b>		
Owner <b>VFW</b>	Purpose: <b>1. Routine</b>	Follow-up <b>NO</b>	Release Date <b>Today</b>
Owner's Address <b>232 E. 5th St</b>	2. Follow-up	Summary of Violations:	
Person in Charge <b>Kathy Weigleb</b>	3. Complaint	<b>C 2 NC 2 R 0</b>	
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>Zach Hampton 3-13-23</b>	5. Temporary	<b>1 2 ✓ 3 4 5</b>	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
191	C		Observed cooked sausage & <del>burgers</del> in top drawer of cooler to not have a date mark and lasagna in walk-in cooler to not have date. - Pic <del>will</del> will check with employee this evening to find out date and discard if made before 12-16-19 -	today
192	C		Observed ham dated 10-17-19 in top drawer of cooler.	discarded
295	NC		Observed debris in empty ice cooler, clean before using again.	before used
239	NC		Observed styrofoam containers not covered or inverted.	corrected

Received by (name and title printed):

Inspected by (name and title printed):

Kathy Weigleb Bar

Thomas Snider, EHS

Received by (signature):

Inspected by (signature):

Kathy Weigleb

Thomas Snider

cc:

cc:

cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

## Floyd County Health Department Inspection Notes

Code #	C/NG	Comments
		PIC: Kathy W. Weigleb
		CFH: Zach Hampton 3-13-23
		Health Policy (Y) - N Food Code: (Y) - N
		Email:
299	NC	invert of color sign serve dishes
295	NC	clean ice machine before use
192	C	Ham 10-17-19
191	C	under saucer & biscuits
"	"	no date label - half in

